



ISLAND COUNTY PUBLIC HEALTH

Environmental Health

PO Box 5000

Coupeville, WA 98239

P: 360.679.7350 F: 360.679.7390

NOTICE

May 4, 2021

Bell's Farm
c/o Kyle Flack
892 West Beach Rd
Coupeville, WA 98239

Re: Bell's Farm

Thank you for submitting your application for Bell's Farm located on 892 West Beach Rd, Coupeville, WA 98239. The Food Program is unable to process your application as there is missing information required to adequately review your plans.

There also seems to be a misunderstanding regarding what is to be licensed. We have a few questions to understand how best we can help you throughout the process. You've submitted an application for food licensing for the Whidbey Island Grown Cooperative. Per the last conversation, you were planning on obtaining a WSDA warehouse license. Were you planning of obtaining an Island County license as well for the Whidbey Island Grown Cooperative? We noticed the address indicates "multiple locations". Were you looking to apply for the various distributing sites instead?

Please answer the following are questions regarding your current application for Bell's Farm:

Menu:

- Please provide a list of animal meat (i.e. pork, beef, chicken, ostrich, etc.).
 - Please provide a list of sources of your meats.
- Please provide be more specific on your list of produce:
 - In what form is your produce sold? Pre-packaged ready-to-eat form (i.e. pre-cut, pre-washed salad mix) or whole, uncut produce (customers expected to take home and wash)?
 - Please provide a list of sources only if they are received in pre-packaged, ready-to-eat form.
- Any seafood?
 - If so, please list (i.e. oysters, clams, lobsters, crabs, etc.).
 - Please provide a list of sources.
- Please provide a list of dairy products (i.e. cheese, milk, eggs, etc.).
 - Please provide a list of sources.

Food Process Flow:

- In what form are the food items above received (frozen, refrigerated, vacuum sealed, pre-packaged)?
- Will there be any further processing of food items (i.e. repackaging of bulked food items; washing of produce; etc.)?

- How often will foods be restocked and by whom?
- Will there be back stock and if so, where are they stocked and stored?
- How will foods be rotated and inspected for adulterations (i.e. expiration dates, mold, punctured packages, etc.)?
- How will damaged or adulterated foods be handled (i.e. discarded in trash, first isolated then returned to manufacturer, etc.)?

Operations – Please describe operations regarding food operations:

- How many employees will be working in your establishment [farm stand only]?
- Please indicate location of employee restrooms.
- Will you provide public restrooms? If so, please provide location.
- How will temperatures be monitored by staff?
- How will spills be handled?

WIGC operations

- Please describe the Whidbey Island Grown Cooperative operations that you're interested in the Island County Public Health Food license to cover.
 - How is food items received (i.e. frozen, refrigerated, individually packaged, vacuum sealed, etc.)?
 - Where are food items received (i.e. at XX facility)?
 - How are food items stored and for how long (i.e. held at XX facility for XX hours/days)?
 - How will food items be distributed (i.e. at designated service sites)?
 - How are foods held/stored during distribution (i.e. cold foods held in freezers; all foods are pre-packaged in original packaging and packed according to orders, etc.)?

Should you have any questions or concerns, please contact Chanelle Lopez at 360-678-8276.

Thank you,

Chanelle Lopez
 Food Safety Program Lead
 Island County Public Health Environmental Health
 360-678-8276